

CLAIMS

1. A baked snack having a hollow stick shape obtained by baking a dough including an non-gelatinized flour and a gelatinized flour, wherein the dough does not substantially include active gluten.
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2. A baked snack as claimed in Claim 1, wherein the moisture content is 5 weight % or less.
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3. A baked snack as claimed in Claim 2, wherein a weight ratio of the non-gelatinized flour to the gelatinized flour is 40:60 - 95:5.
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4. A baked snack as claimed in Claim 3, wherein the weight ratio is 50:50 - 80:20.
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5. A baked snack as claimed in Claim 2, wherein the non-gelatinized flour is derived from wheat.
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6. A baked snack as claimed in Claim 2, wherein the non-gelatinized flour includes a roasted wheat flour.
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7. A baked snack as claimed in Claim 2, wherein the gelatinized flour includes a gelatinized cereal flour.
8. A baked snack as claimed in Claim 2, wherein the gelatinized flour includes a gelatinized wheat flour.
9. A baked snack as claimed in Claim 2, wherein the non-gelatinized flour includes a roasted wheat flour, and the gelatinized flour includes a gelatinized wheat flour.

10. A baked snack as claimed in Claim 2, wherein the dough includes:

5 to 50 parts by weight of saccharides;

1 to 50 parts by weight of oils and fats; and

5 0 to 100 parts by weight of a taste providing material with respect to a total 100 parts by weight of the non-gelatinized flour and the gelatinized flour.

11. A baked snack as claimed in Claim 10, wherein the dough 10 includes:

10 to 30 parts by weight of saccharides;

5 to 20 parts by weight of oils and fats; and

15 10 to 30 parts by weight of taste providing material with respect to the total 100 parts by weight of the non-gelatinized flour and the gelatinized flour.

12. A baked snack as claimed in Claim 11, wherein the taste providing material includes a cocoa powder.

20 13. A baked snack as claimed in Claim 2, wherein an outer diameter of the baked snack is 15 mm or less, and an inner diameter thereof is 40% or more of the outer diameter.

25 14. A baked snack as claimed in Claim 13, wherein a thickness of the baked snack is 2.5 mm or less in at least a part thereof.

15. A baked snack as claimed in Claim 2, wherein the inside of a hollow stick shape portion of the baked snack is filled with a filling material.

16. A method of making a baked snack comprising the steps of:

mixing raw materials of the baked snack including an non-gelatinized flour and a gelatinized flour to obtain

5 a mixed dough substantially not including active gluten;

extruding the mixed dough via a nozzle into a hollow stick shape to obtain a shaped dough; and

baking the shaped dough to obtain the baked snack having the hollow stick shape.

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17. A method as claimed in Claim 16, further comprising a step of injecting a filling material into the inside of a hollow stick shape portion of the baked snack via an opening end of the baked snack having the hollow stick shape obtained
15 in the baking step.